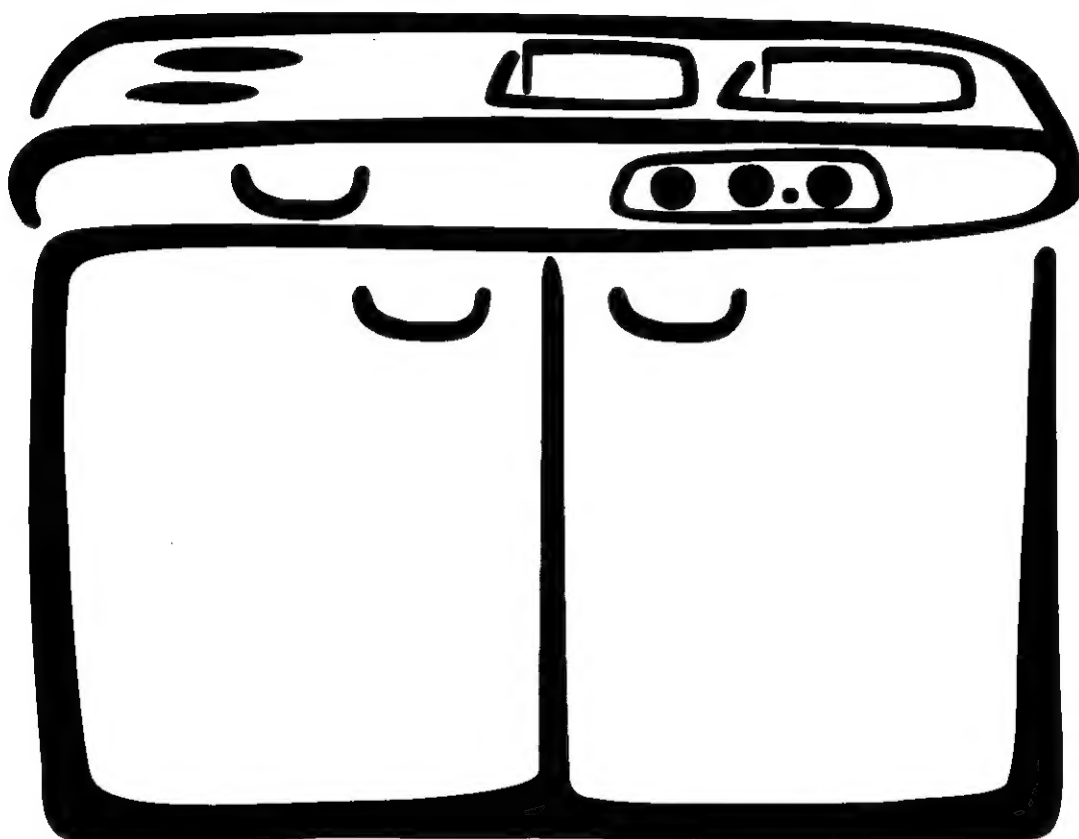
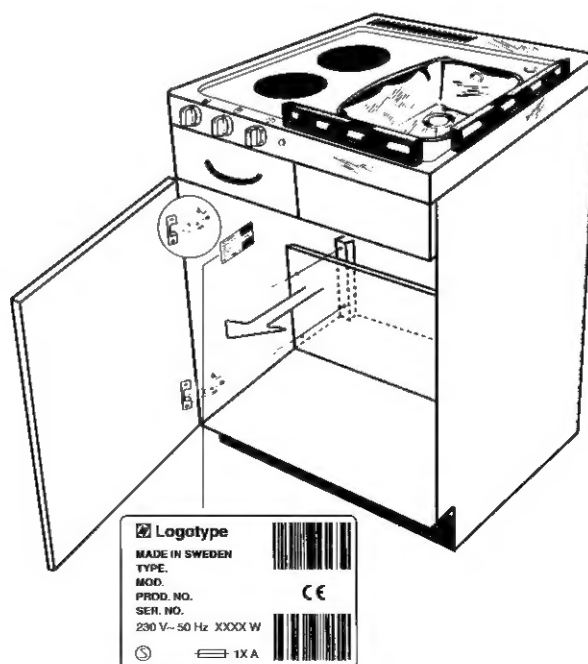
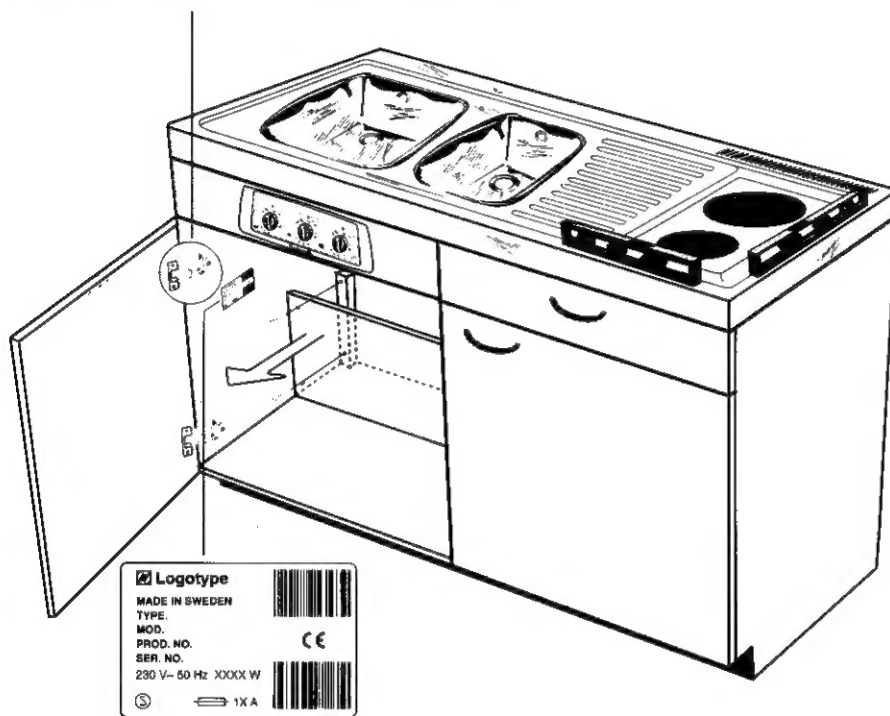
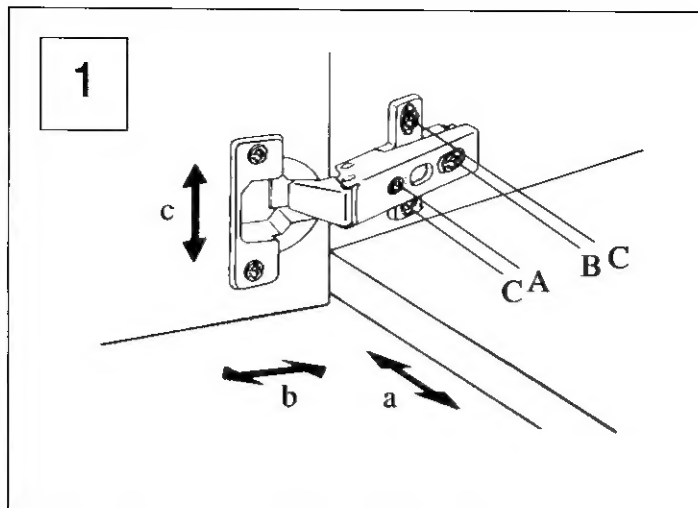


T r i n e t t e k i t c h e n

USER MANUAL





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Unpacking the product

If the product is damaged

If the product has been damaged during transportation, you should immediately notify the company responsible for delivering it. Check the Trinette kitchen carefully for any damage. If you discover any damage, defects or that anything is missing, you should notify the seller immediately. Never leave packaging material in a place where children may play with it.

When lifting the Trinette kitchen

Take care when lifting the Trinette kitchen. Incorrect methods of lifting can cause physical injuries, and also increase the risk of damage to the product.

Identification of materials



All materials used in packaging this product are environmentally-friendly. The various plastics used are identified and can be recycled:

- PE stands for polyethylene, used, for example, for the bag the instruction book is packed in.
 - PS stands for polystyrene (in this case moulded polystyrene), which is used for the sections of packaging needed to cushion the product in transit.
- The product packaging is made from recyclable materials and should be taken to a recycling centre. The kitchen contains plastic and rubber components. These have identifying marks to show what they are made from, so they can be recycled or disposed of properly at the end of the product's service life. The materials are identified according to international standards.

Levelling

The Trinette kitchen must be installed on a firm, stable surface and levelled. Use a spirit level to check the level right to left, front to back and diagonally. If necessary, adjust the level with wedges beneath the base. The kitchen is to be secured to the wall using screws through the wooden section beneath the sinktop.

Door adjustment (see fig. 1)

Side adjustment:

Turn screw A right or left.

Depth adjustment:

Factory adjusted. Further adjustment may be made by loosening screw B. For products with a refrigerator, screw B is accessible on the refrigerator side only after the door has been removed (by using the snap function on the hinges).

Height adjustment:

Factory adjusted (screws C + a concealed locking screw).

Removing the doors:

Easily carried out with the aid of the snap function of the rear ends of the hinges.



Safety information

Before you install and start to use the Trinette kitchen, read through the instruction book carefully, including its hints and warnings. This helps ensure you get the best possible performance from the product. These instructions are for the Trinette kitchen with any of a range of refrigerator options. Other models are also available in combinations without the refrigerator, without the hotplates and without the integral storage cupboard. Anyone using the Trinette kitchen should be thoroughly familiar with its instructions for use and safety features. Save these instructions and make sure they remain with the Trinette kitchen if it is moved or sold, so any subsequent owners will be able to read about its functions and safe use.

- ☐ All packaging must be removed before the product is first used. Failure to do this could result in damage to the product or other property.
- ☐ All installation work and repairs or other work on the product must be carried out by a qualified tradesman. Work performed by persons with inadequate knowledge may adversely affect the satisfactory functioning of the product and may cause personal injury or damage.
- ☐ The Trinette kitchen is heavy, so take care when moving it.
- ☐ Make sure that the Trinette kitchen is not left resting on any electrical leads.
- ☐ The Trinette kitchen is designed only for normal domestic use and in accordance with these instructions. If it is used for other purposes, there is a risk that this may cause personal injury or damage to property.
- ☐ The Trinette kitchen is to be installed indoors, in an ambient temperature which should be between +10°C and +32°C. It should preferably not be installed in a busy hallway or corridor.
- ☐ The Trinette kitchen should be used by adults only. Never allow children to play with the hotplate controls or to touch any other controls.
- ☐ Make sure that children will not under any circumstances touch the hotplates or cooking utensils on them when hot. Turn all pan handles inwards to reduce the risk of young children pulling pans over. Remember that the hotplates can remain very hot for a long time after they are switched off.
- ☐ Never store flammable substances (such as methylated spirits, lighter fluid, white spirit) in the Trinette kitchen storage cupboard.
- ☐ Do not place in the freezer compartment any bottles of liquid which would expand when frozen and cause the bottle to shatter.
- ☐ In the event of a power cut, avoid opening the refrigerator door. If the freezer compartment is completely full, frozen foods in it will not be affected by a short power cut (3–4 hours). If frozen foods have started to defrost, however, it is advisable to use them as soon as possible.
- ☐ When defrosting the refrigerator, do not use candles, hairdryers or fan heaters. If you use a saucepan of hot water for defrosting, do not let it touch the plastic walls or rest on the bottom of the refrigerator. Any frozen foods removed temporarily from the freezer compartment should be kept in a well-insulated container to keep them as cold as possible. Remember that the storage life of frozen foods will be reduced if they are not kept cold enough when you are defrosting the refrigerator.
- ☐ Never use knives or other sharp objects to remove ice when defrosting, as these could easily damage the refrigeration coils.
- ☐ **ADVICE:** Frozen foods should not be kept for longer than the time indicated on the packaging for storage at -12°C. If frozen foods have thawed, they should not be frozen again but used as soon as possible.
- ☐ Never stand on the sinktop.
- ☐ Deep-frying has the potential to cause fires. Never leave the Trinette kitchen unattended while deep-frying foods. If fat catches fire, smother the flames by covering them with a pan lid. Never use water. If you have a cooker hood or extractor fan, switch the fan off at once.
- ☐ **Never leave any combustible objects on the hotplates, even if you never use the hotplates. Electrical appliances and leads must always be kept well clear of the hotplates.**
- ☐ Always check that the hotplates are switched off after use.
- ☐ If the refrigerator is not used, its door should be left ajar. This keeps its door seal in good condition besides preventing any unpleasant odours or moulds from arising inside it.
- ☐ Before any repairs or maintenance are carried out, make sure the Trinette kitchen is isolated from the electrical supply by unplugging it from the electrical sockets.
- ☐ Servicing and repairs may only be carried out by a service company approved by the supplier. Use only spare parts supplied by these. Never try to repair the product yourself.
- ☐ At the end of the Trinette kitchen's useful life, disconnect the electrical plugs from the power supply, then cut off the electrical leads at the point where they enter the product. Cut-off plugs and leads must be immediately destroyed or disposed of safely so that there is no chance that children will ever play with them. Remove the refrigerator door to remove the risk of children later playing inside it and possibly suffocating.

Controls

Refrigerator (some product versions)

Initially turn the thermostat control to a setting somewhere in the middle, then adjust if necessary after a day or so to maintain a temperature of approx. $+5^{\circ}\text{C}$. The higher the number, the lower the temperature inside the refrigerator.

Hotplates (some product versions)

The hotplate controls on the edge of the sinktop or some product on the panel, have seven settings: six temperature settings and off (0).

The hotplate indicator light comes on when either of the hotplates is switched on.

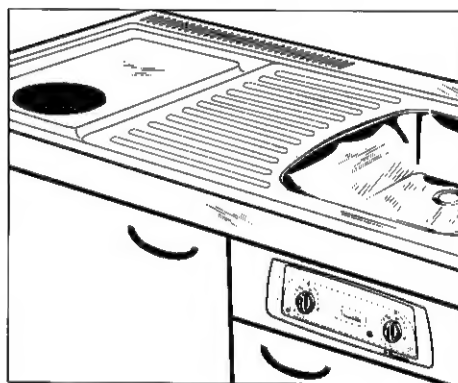
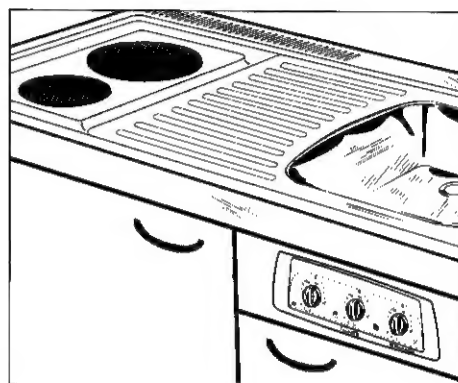
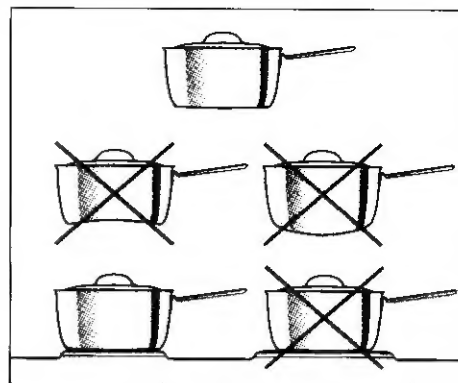
The hotplates have had an anti-corrosion product applied in the factory. This will provide more effective protection if you heat the hotplates before using the kitchen for the very first time. Switch on both hotplates (use setting 4) and leave them on for 10 minutes. Then let them cool completely before they are used for cooking.

Make sure that all pans used on the hotplates have perfectly flat bases, as these are the most efficient in conducting heat. To save both energy and time, try wherever possible to use a pan with a base of the same diameter as the hotplate.

How to use the timer function

All Trinette kitchens with hotplates also have a built-in timer function. The hotplates will not start to heat until the timer has been started. The timer cannot be set for longer than 60 minutes. If you need the hotplate for longer than 60 minutes you simply restart the timer. The timer is useful if you wish to set the hotplate to switch off automatically after a certain cooking time. After you have set the timer, switch the hotplate control to the required setting. The hotplate indicator light will come on.

When the time set has elapsed, the timer will switch off the hotplate and the indicator light will go out. Remember to turn the hotplate control back to off (0) when you have finished using any hotplate.



Care and maintenance

Defrosting

A build-up of ice on the refrigeration coils cannot be avoided. This ice arises because the moisture from air entering the refrigerator condenses on the refrigeration coils and freezes.

To minimise it, avoid opening the freezer compartment unless you need to, and do not leave the refrigerator door open for longer than necessary. You should defrost the refrigerator when the layer of ice is about 5–10 mm thick.

To defrost the refrigerator manually:

- Take the frozen food out of the freezer compartment, pack it (for example) in newspaper to keep it insulated, then put it in a cool place.
- Switch off the refrigerator by turning the thermostat control to the left, to the off position. Models with an absorption refrigerator can also be switched off at the switch outside the refrigerator, at the bottom alongside the thermostat control.
- When you have finished defrosting turn the thermostat control back to the required temperature.
- The defrosting water, collected in a bowl beneath the refrigeration coils, can be emptied and the frozen food can then be put back into the freezer compartment.
- NOTE! The absorption refrigerator variant is self-defrosting. The bowl beneath the refrigeration coils should be removed and emptied when necessary (approx. once a month).

Cleaning

Isolate the refrigerator from the electrical supply by disconnecting the plug from the socket. Remove all the food and put it somewhere cool. Clean the interior and exterior of the refrigerator using water and a suitable mild, unperfumed cleaning product.

Close the door, plug in and switch on the electricity. The food can be put back after 10–20 minutes. The hotplates, sinktop and wood sections can also be cleaned using warm water and a mild cleaning product.

Replacing the bulb inside the refrigerator (some product versions)

The bulb is located inside the refrigerator on the right.
To replace it:

- Isolate the refrigerator from the electrical supply by disconnecting the plug from the socket.
- Release the screw and take off the clear bulb cover.
- The new bulb should be marked 230 V 10-12 W and have an E 14 cap.

Care and maintenance

If the refrigerator is to be left unused:

- Isolate the refrigerator from the electrical supply by disconnecting the plug from the socket.
- Empty the refrigerator.
- Clean it as described under "Cleaning".
- Leave the refrigerator door ajar to prevent any unpleasant odour.

If the hotplates are to be left unused:

- Clean the hotplates thoroughly.
- Apply to the hotplates either acid-free petroleum jelly or a proprietary product for maintaining hotplates.

If you used petroleum jelly, before using the hotplates for cooking again you should first heat them without pans for 5 minutes on setting 3.

If you used a proprietary product for hotplates, follow the instructions supplied with that.

If Trinette kitchen is not working

■ PROBLEM

□ CHECK:

■ The hotplates will not heat.

- Is the Trinette kitchen plugged in and switched on?
- Has a fuse blown or a circuit breaker tripped?
- Have you switched on both the hotplate control and the timer control correctly?

■ The refrigerator is not working properly.

- Is the thermostat control on a suitable setting?
- Has the refrigerator door been fully closed?
- Does the freezer compartment need defrosting?
- Is the switch for the absorption refrigerator switched on?

If you have made all the relevant checks above but your Trinette kitchen is still not working properly, you should call a service engineer.

Service

Service and spare parts

If a problem arises, first work through the check-list

"If Trinette kitchen is not working" to make sure that the cause is not something which you can put right yourself.

If the solution to the problem is one of the points in this check-list, you may be charged for the cost of the call-out. The same applies to faults caused by use of the Trinette kitchen for purposes other than those for which it was intended.

Service and spare parts for your Trinette kitchen can be obtained from your dealer. You should quote the model and product number on the product's data plate. You can note these details here:

TYPE:

MODEL:

PRODUCT NO.:

SERIAL NO.:

Date of purchase

Guarantee

1 year from the invoice date (keep the invoice).

The guarantee covers defects in workmanship and materials occurring while being used for domestic purposes in the U.K. The guarantee covers materials, transport and wages.

Installation

Application and environment

The Trinette kitchen is designed for normal domestic use. It is to be installed indoors, with an ambient temperature range of +10°C to +32°C.

Installation

Trinette kitchen models with both refrigerator and hotplates are supplied with two electrical leads with earthed plugs, for connection to a single-phase, 230 V, 13 A power supply. For this combination the maximum wattage is 2300 W.

Connection of the Trinette kitchen to the water supply and domestic waste systems should be carried out by a qualified plumber.

The outer diameter of the waste pipe connector is 50 mm.

Choice of site

The Trinette kitchen should not be sited in a hallway or corridor, or any place with many passers-by.

The Trinette kitchen should not be sited so its refrigerator side is close to a heat source such as a radiator, nor should it be in direct sunlight. It needs a stable, level surface.

The minimum distance allowed between the hotplates and any cupboard above them made from combustible materials is 45 cm.



This appliance complies with the requirements of the following EU directives:

- 73/23/EEC, dated 19.02.1973 – low-voltage directive.
- 89/336/EEC, dated 03.05.1989 (incl. amendment 92/31/EEC) – directive on electromagnetic compatibility.